

## Chicken Fried Steak

### Ingredients:

4-6 pieces of cubed steak

1 cup flour divided

2 eggs

½ cup milk

1tbsp. seasoned salt

1 cup vegetable or canola oil

Mix eggs, milk, and seasoned salt; whisking until well blended.

Take the cubed steak one piece at a time and cover both sides with flour, dip in egg mixture, and then back into the flour.

In the meantime, heat the oil over medium high heat. Once the oil is hot, add the steak and fry for about 3-5 minutes on each side. Remove from pan and place on a paper towel. Place a paper towel over the top as well and make sure you get all the grease off. A light pat usually does the trick.

There you have it. The white gravy recipe will be under sauces.